



LANGHE D.O.C. ROSATO IL ROSA

A fresh wine with seductive Belvedere rose hues and ancient rose scents.

Grape variety	Cabernet Sauvignon, Merlot and Barbera
Production area	Roddi
Height	200 m a.s.l.
Exposure	South, South-East and South-West
Soil	Limestone/clay
Yield per hectare	8.000 Kg/Ha of grapes
Plants per hectare	4.000
Growing system	Guyot
Ageing	Steel tanks

Winemaking: this wine is the result of a blend of Barbera and international grapes grown in vineyards located in the municipality of Roddi. The harvested grapes are fermented at a temperature of 15-18 °C.

Ageing: at the end of fermentation, which lasts ten days, the wine remains on its fine lees until bottling. Only stainless steel vessels are used to maintain freshness and authenticity of aromas.

Tasting notes: delicate in colour, evoking the Belvedere variety of roses, it has the freshness of a white wine in the mouth, with marked acidity and a finish reminiscent of wild strawberries, immediately evident on the nose.

Serving temperature: between 10 and 13 °C.

Pairing: aperitifs, raw fish, summer salads and white meat.

Storage: keep the bottle horizontal, in a cool and ventilated room, protected from direct light and vibrations.